

New trimmings to the Turkey

This year, if you want to serve the plump, most tender and juiciest turkey ever, try one of the foil roasting methods.

If you traditionally cover your turkey with a butter-soaked cloth, try using a cover of foil instead. It does the job perfectly, and virtually eliminates the need for basting.

For this fix-and-forget-it turkey, place the prepared bird, greased with butter or oil and seasoned, breast-side up on a rack in a shallow pan. Tear off a piece of aluminum foil 3 to 4 inches longer than the bird; fold it in half lengthwise to make a tent. Place over bird, add no water. Roast in a 325° oven. Allow 4-5 hours for an 8-12 lb. turkey; 5-6 hours for a 12-15 lb. bird.

A complete covering of foil will make the turkey even more moist and tender. For this, 2 lengths of foil are joined in a tight double fold. Then the prepared fowl is securely wrapped in its foil "blanket," placed on a rack in a shallow pan, and roasted in a 425° oven. An 8-12 lb. bird will be done in 3-3½ hours; a 12-15 lb. bird in 4-4½ hours. (Add 3-5 minutes per pound for stuffed birds). The foil is opened and pushed down around the bird for the last 45 minutes of roasting time. Allow the turkey to "set" a few minutes before carving.

These foil methods are excellent for roasting wild duck or game that have a tendency to dry out. If your traditional Thanksgiving meat is wild duck, here's an excellent, moist stuffing that adapts to turkey or chicken, too.

PORK AND BEAN STUFFING

- 1 can (1 lb.) pork and beans, drained
- 1 egg, slightly beaten
- ¼ cup minced onion
- ½ cup chopped celery
- ½ cup drained, cooked apricots or prunes
- Dry bread crumbs

Mix first five ingredients together. Add the seasonings your family prefers: celery seed, sage,

thyme, a dash of nutmeg. Add enough dry bread crumbs to make desired consistency. 4 cups.

FROZEN CRANBERRY ORANGE RELISH

- 2 navel oranges
- 1 lb. fresh cranberries (4 cups)
- 2 cups sugar

Wash oranges, cut in eighths. Remove seeds. Put oranges, including rind, and cranberries through coarse blade of food chopper. Stir in sugar, blend thoroughly and chill.

Tear off 12 6-inch pieces of 12-inch foil; fold each piece in half, making 6-inch squares. Fit squares into muffin cups; fold excess foil down to form edge. Fill foil cups with Relish (about ¼ cup). (Put remaining relish into freezer container for later use.) Place muffin pans in freezer several hours, until frozen. Remove foil cups from muffin pans; wrap cups completely in foil; return to freezer. Unwrap and thaw just before serving. Makes about 5 full cups.

MASHED SWEET POTATO CASSEROLE

- 12 medium sweet potatoes, cooked, pared
- 1 cup brown sugar
- ½ cup butter
- 1 teaspoon salt
- 2 tablespoons butter
- Pecan halves

Mash hot sweet potatoes. Add sugar, butter and salt; beat well. Pour into 1½-quart foil-lined casserole. Dot with butter; garnish with pecan halves. Bake 30 min. at 350°. 12 servings.

PORK AND BEANS WITH PINEAPPLE

- 1 can (1 lb. 15 oz.) pork and beans
- ½ cup brown sugar
- ½ teaspoon ground ginger
- 3 slices pineapple

Combine pork and beans, brown sugar and ginger. Place in a 1-quart casserole. Arrange pineapple on top. Bake, uncovered at 350° for 40-45 min. Makes 6 to 7 servings.

TURKEY SANDWICH FILLING

- 1 cup finely chopped cooked turkey
- 1 3-oz. pkg. cream cheese
- ¼ cup pickle relish
- Salt and pepper
- Softened butter
- 12 slices bread

Combine first three ingredients and season to taste. Butter six slices, spread with turkey filling; place slice of bread on top. Makes 6 sandwiches.

Enjoy this "different" turkey sandwich weeks after the holidays — wrap in foil and freeze for snacks or lunchboxes.

FIESTAS

- ½ cup minced onion
- ¼ cup minced green pepper
- 3 tablespoons butter
- 1½ cups finely chopped leftover turkey or chicken
- 1 6-oz. can tomato paste
- ½ cup chopped stuffed olives
- 1 teaspoon Worcestershire sauce
- 1 teaspoon chili powder
- ¼ teaspoon salt
- Dash pepper
- 8 wiener buns

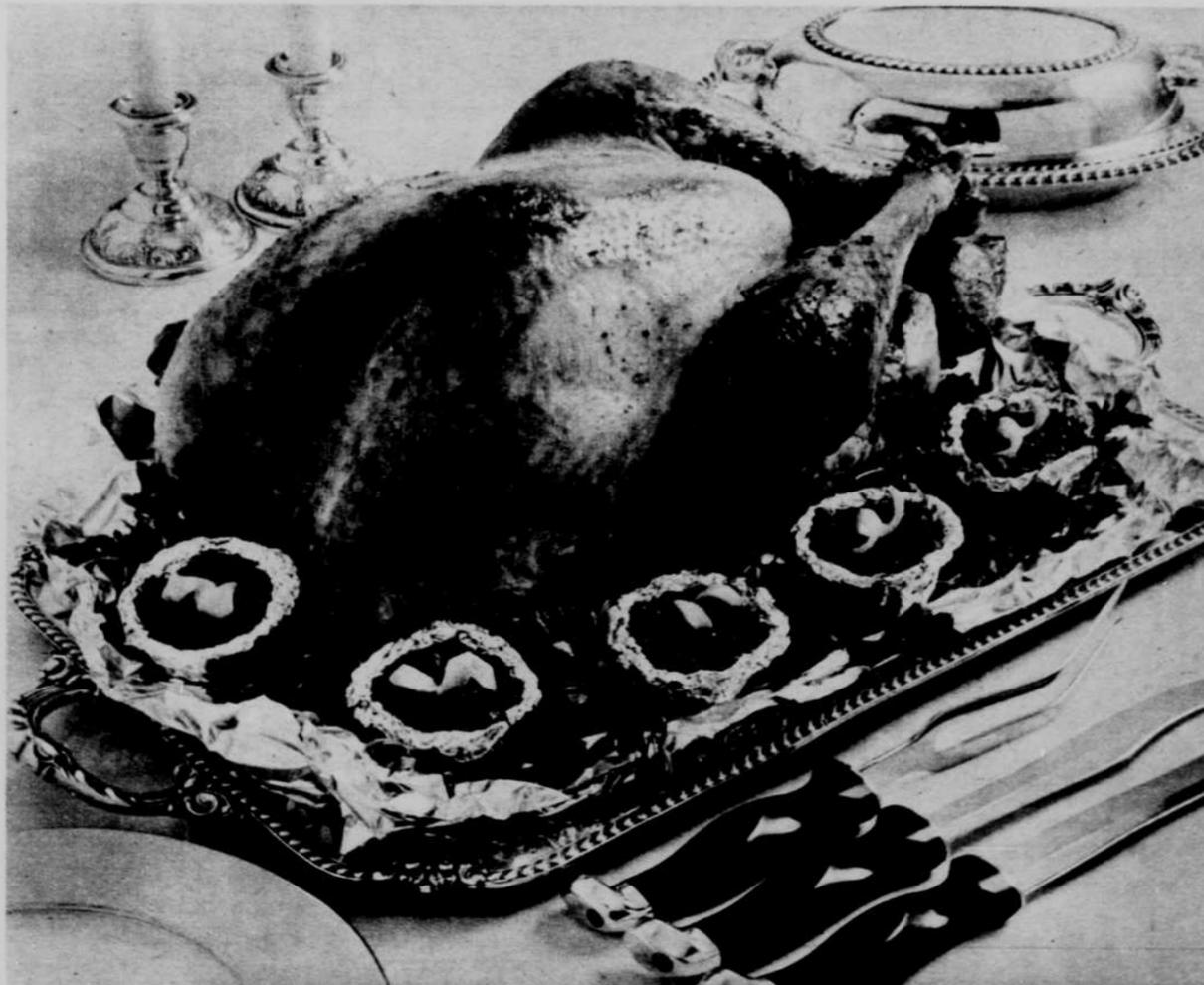
Saute onion, green pepper in butter until soft. Add chicken, tomato paste, olives, sauce and spices; simmer 10 minutes, stirring frequently. Fill buns generously with mixture. Place each bun on square of foil; bring up foil in boat around bun. Place on broiler; broil 5-10 min. until lightly browned. Or, early in day, prepare filling, cool. Fill buns; completely wrap each in foil. Refrigerate. At serving time, place packages in oven; bake 15 min. at 400°.

DAY-LATE TURKEY DINNER

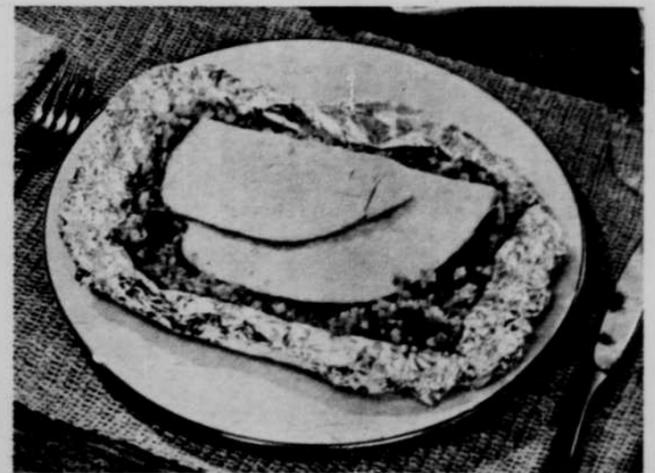
If your family wants a repeat of the delicious holiday meal, you can reheat the turkey and dressing in a foil wrap. The meat remains moist and flavorful, and there's no need to heat the entire bird. What's more, no extra baking dishes are necessary.

Wrap individual servings of leftover stuffing, topped with a slice of leftover turkey in a square of foil; double-fold top and ends.* Place packages on baking sheet. Bake 20-25 min. in 350° oven. Heat leftover gravy; serve over turkey in opened foil packages.

*For week-late turkey dinners, you can freeze these individual portions. (Yes, you can freeze meat that has been frozen before — if it is the first freezing for cooked meat, it is perfectly safe. Just don't let the meat set out at room temperature. Cool quickly after cooking). Bake frozen individual servings 40-45 min. at 350°.



This easy-fix turkey is roasted in foil to be extra moist, tender. Cranberry orange relish freezes ahead.



How to repeat a wonderful meal: wrap and bake in foil.



Pork and beans add pineapple to complement the turkey.